

andrew James

Raclette



The manual is applicable to the following models:

Traditional Raclette (ERA 9)

Full Stone Raclette (ERA 9FS)

Half Stone Raclette (ERA 9HS)

Please read the manual fully before using the appliance and keep the manual safe for future reference.

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General Safety Instructions

When using any electrical appliance, basic safety precautions should always be followed including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near

hot gas or electric burners or in a heated oven.

- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Ensure there is adequate space around the appliance whilst operating.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Specific Safety instructions

- Do not touch hot parts of the appliance, always use the handles provided.
- Always keep the appliance clean at all times as it comes into contact with food.
- Exercise care when handling oil as oil is highly flammable and can cause injury.
- DO NOT use sharp objects such as knives and forks to cut food on the appliance as they will damage the grill plate and pans.

First time use

- Before using the appliance for the first time, clean the grill plate/stone and raclette pans thoroughly.
- Apply a thin coating of vegetable oil to the cooking surfaces of the grill plate/stone and the cooking pans, this will help prevent food sticking to the surfaces and also make the cleaning process easier.
- When first using the appliance some light smoke may be produced by the products heat elements. This is not uncommon and the smoke is completely harmless. Allow the product to run for ten minutes to make sure that any residue left on from the manufacturing process is removed.
- It is advisable to put the appliance on an easy to clean surface.

- If you wish to prolong the time it takes to grill on the raclette simply reduce the temperature by turning the selector knob to your required position

Assembling and using the appliance

1. Remove all packaging from the raclette.
2. Place the raclette top on the 4 resting prongs around the heating element. The resting prong should be hidden underneath raclette grill/top. Ensure that it is correctly assembled before use.
3. Plug the appliances cord into the electrical socket and turn the heat to max. Pre-heat the raclette for 5 minutes.
4. Add a thin layer of oil to the raclette grill/stone/raclette pans.
5. During the pre-heating time, prepare the ingredients for the raclette pans and place them into the individual pans (refer to recipes in manual).
6. After the pre-heating period is over, reduce the heat to the required cooking temperature. Place the ingredients on top of the raclette and/or place the pans underneath the heating elements.
7. After the required cooking, switch the appliance off and remove the plug from the socket.
8. Allow the appliance to fully cool before beginning the cleaning process, refer to “cleaning and maintenance”.

Suggestions for cooking on the grill plates

A variety of foods can be cooked on top of the grill. Meats and vegetables are ideal to grill on top of the raclette in addition to this it is possible to fry eggs and cook omelettes on the grill plate. Cutting the food into smaller portions will reduce cooking times and make the process a lot easier.

Sauces, salads and French breads provide a great accompaniment to grilled foods.

Suggestions for the cooking pans:

Cheese and other foods

Grilling cheese on the raclette pan is simple and delicious, different cheeses have different textures and flavours.

Swiss Raclette is the ideal cheese to cook on the raclette. It has a rich and creamy taste and melts perfectly to enable you to pour over your dishes. However the flexibility of the raclette enables you to experiment with different cheeses to complement different foods and dishes.

To grill the cheese, place a slice into a raclette pan onto the heating platform beneath the heating element. The cheese will be ready after 3-4 minutes. Ensure that you don't overfill the pans.

Recommended serving suggestions:

Season the cheese with ground black pepper and serve it with baked potatoes, French bread, mixed pickles and salad.

Caution: Always avoid contact with hot pans and surfaces of the raclette as they will heat up during the heating process, use the handles provided to prevent burning yourself.

Recipe suggestions

Our suggestions for preparing simple and delicious meals:

Chicken

1. Take a couple of chicken breasts and cut them into strips.
2. To get the maximum taste from your chicken marinade place the strips in any of the following for two hours before grilling them:
 - Spices such as: turmeric, cumin, ground ginger, chilli powder, coriander. Mix all the spices together or select certain spices to create unique tasting chicken.
 - Sweet chilli sauce
 - Curry paste e.g. Thai green, madras, korma and Tikka Massala
 - Teriyaki sauce
 - A marinade of garlic, chillies and olive oil is a particular favourite of ours.
3. Simply grill the chicken on the raclette grill and serve alongside vegetables or salad.

Surf and Turf

Ingredients

- Large steaks into thin strips
- Raw king prawns

Method

1. Cook the steak strips on the raclette to your liking.
2. Sauté the king prawns in a little garlic butter in the mini pan.
3. Serve the prawns and steak together.
4. Alternatively just cook the steak on top of the stone/ grill and eat by itself.
5. Cooking on the raclette makes the steak really tender and succulent.

Steak with Parma ham and sun-dried tomatoes

1. Cook a few strips of steak on top of the stone.
2. Remove the steak off the raclette and wrap sun-dried tomatoes and Parma ham around the steak to make a parcel.
3. Place the parcel back on top of the raclette until the ham is crispy.
4. Chicken may be used instead of steak for a tasty alternative.

Fresh fish

1. Any fish such as sea bass, monkfish, salmon and fresh tuna is superb cooked on top of the raclette.
2. Simply cook the fish on top of the raclette, squeeze lemon juice over the top and serve.

New potatoes

Boil some new potatoes for approximately 30 minutes before your raclette meal.

There are lots of different ways to use the potatoes on the raclette such as:

- Cut a few of the cooked potatoes in half, place them into your mini pans, top with sliced peppers and cheese then place them underneath the grill
- Simply warm them on the top of the raclette and serve with cooked meat such as ham, and cheese.
- Place some potatoes in the mini pans and cook with garlic butter.

Cleaning

- Before cleaning the appliance, unplug it and let it cool.
- All external surfaces of the appliance can be cleaned with a towel or dampened sponge (with water and a mild detergent if necessary)
- Exercise care to ensure that no moisture enters inside the appliance.
- Do not use any type of abrasive substances (i.e. scoring pads, steel wool and cleaning powder) to clean the appliance.
- Do not immerse the appliance in water or any other liquid for any reason.
- Do not put the appliance in the dishwasher.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to

www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

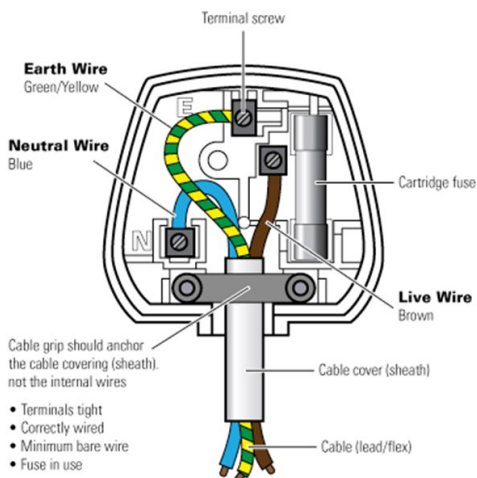
The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Electrical information


Please note:

It is extremely important that the wires or cores in the flex are connected to the correct terminals in the plug. If the colour of the mains lead of the appliance does not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The **Live (Brown)** wire connects to the right- most live (L) terminal nearest to the fuse.
- The **Neutral (Blue)** wire connects to the left-most neutral (N) terminal.
- The **Earth (Green and Yellow)** wire connects to the central, top most earthed (E) terminal.



Warning:

If the appliance is double insulated indicated by the double insulated symbol:  it should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse; this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure that the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable, it must be destroyed to prevent it from engaging into a socket.

If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.

All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit <http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/>

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This mark indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return



your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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